

BBQ CHICKEN SALAD

Whenever we make a barbecue chicken, we like to use at least a five-pound bird on our rotisserie. If you're going to the trouble, you might as well have enough for leftovers. Here's a great idea for a quick next-day lunch.

INGREDIENTS (Serves 2)

2 cups of barbecued chicken, skin off, rough chop

$\frac{1}{2}$ cup of mayonnaise

1 tablespoon olive oil

1 tablespoon balsamic glaze

1 teaspoon hot sauce

salt and pepper to taste.

$\frac{1}{2}$ cup celery, chopped

$\frac{1}{4}$ cup red onion, chopped

1 small roll, halved and toasted

PREPARATION

In a cuisinart, add the chicken and do a few quick pulses to chop the meat. Add in the mayo, olive oil, balsamic glaze, hot sauce, and salt & pepper. Continue to pulse until it's to a consistency you like. Taste, and adjust seasoning or mayo amount to your liking.

Add contents into a large bowl. Fold in the celery and red onion. Spoon out onto the roll halves. Serve alongside a fresh garden salad.